

FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.

The Must-Attend Event For Food Safety, Quality, And Compliance Executives – NAFS2023

As food regulations and customer expectations continue to evolve across the United States and around the world, food and beverage companies work constantly to meet and exceed expectations. Food safety and quality issues from farm to fork are paramount for both corporate success and public well-being. Food safety, quality, and compliance challenges are not a competitive space, they are a shared responsibility. The executives responsible for food excellence know they are more effective sharing and learning with one another to improve the commongood.

North American Food Safety & Quality brings together the “who's who” of food safety, quality, and compliance executives, cutting-edge service and solution providers and media partners for North America's premier food safety event. ♦

Remembering Frank Busch

It is with great sadness that we notify you that one of our SQF auditors, Frank Busch, passed away in July. He was one of the first auditors for Perry Johnson Registrars Food Safety and we know he conducted many audits over the years. He was a great asset to the PJRFSI team and will be greatly missed.



“Frank was a pleasure to work with for the past 10 years. He supported all areas of our food safety program from auditing, reviewing, witnessing, and serving as a technical resource. He helped mentor new auditors and always made clients feel at ease while making their systems better through thorough audits. I will miss him not only as a PJRFSI colleague but personally he was a wonderful and kind person in my life.” Lauren Maloney

“I will always remember him to be a professional, knowledgeable, always fair auditor, and a very decent and likeable human being. I am going miss seeing him in audits. "Say it like you mean it" is one of the many things I will always remember him saying and take with me.” Maria Reyes

“He was a good auditor who was fair and ensured the Codes were followed. He was also a Regular guy who liked to tell a story or two and spoke of his family with pride. Our condolences to PJRFSI and to his family from the Mrs. Budd's Kitchen Team.” ♦

GlobalG.A.P. Update

With the release of IFA v6, GLOBALG.A.P, producers will be required to convert to the new trademarks policy when they officially transition. The trademarks policy stipulates that producers shall have their compliance with the trademark rules checked by PJRFSI as part of their first, and all future, IFA v6 audits.

GLOBALG.A.P. has developed a package of information to guide producers in their transition to the new trademarks policy. See the documents here: <https://www.pjrfsi.com/programs/globalgap/>.

Trademarks files are only be provided to producers following their transition to IFA v6 and can be requested from PJRFSI when receiving their IFA V6 certificate. ♦

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PJRFSI Organic Program Manager, Rachel Winter, presented “The Organic Certification Process and the Value of Organic Grain” at the Washtenaw Field Day on August 10, 2023. Stay tuned for the recording! ♦



Career Opportunities

PJRFSI is an International company headquartered in Troy, Michigan and provides 3rd party certification to food manufacturers, food packaging manufacturers, and farms throughout the United States and internationally. PJRFSI is seeking the right hardworking, articulate individual with strong interpersonal skills for a contract position in the field of food safety auditing. The right candidate would perform 3rd party audits to GFSI schemes such as SQF, BRC, or FSSC and 2nd party audits for HACCP/GMP and Hemp GMP for our clients in North America. This is a contract position and requires travel. May work from home anywhere in the USA.

We are currently looking for someone for manufacturing and packaging.

Required Skills & Qualifications:

- Undergraduate degree with coursework in biological or food science
- Minimum of five years work experience in the food manufacturing, food packaging or agricultural sector
- Prior auditing experience required
- GFSI lead auditor status desired but not mandatory

Seeking candidates with experience in any of the following: SQF, BRC Food, BRC Packaging, FSSC 22000, Hemp and FSMA. ♦





Perry Johnson Registrars Food Safety, Inc.



California Department of Agriculture (CDFA) & Animal Care: An Introduction

The humane treatment of farm-raised animals is becoming a key focus among consumers evaluating food products in grocery store aisles. Animal Care is a new program within the Animal Health and Food Safety Services (AHFSS) division of the California Department of Agriculture (CDFA). The CDFA's AHFSS Division is responsible for protecting and promoting the health and well-being of California's livestock and poultry. They oversee programs such as disease prevention, animal health inspections, and the regulation of livestock markets.

Back in November of 2018, California voters approved Proposition 12, the Farm Animal Confinement Initiative. This law requires that covered animals be housed in confinement systems that comply with specific minimum standards for freedom of movement, cage-free design, and minimum floor space, and identifies covered animals to include veal calves, breeding pigs, and egg-laying hens, as specified. After the passing of Proposition 12, Animal Care was formed.

Animal Care focuses on two main areas of Prop 12:

1. The Confinement of Covered Animals in California
 - Egg-laying hens
 - Breeding pigs
 - Veal calves
2. The Sale of Covered Products in California
 - Shell eggs
 - Liquid eggs
 - Pork meat
 - Veal meat

Modeled after the USDA Organic regulatory framework, CDFA accredits private, third-party certifying agents to certify producers and distributors. Those producers and distributors will need to be third-party certified **by January 1, 2024**. After January 1, 2024, any application to CDFA by a distributor for initial registration, or for purposes of renewal, shall be accompanied by documentation of a valid third-party certification for each location where registration is being sought.

The Animal Care Program will play a crucial role in ensuring safe and high-quality food products for consumers while also promoting responsible practices within the livestock industry.

Contact CDFA Animal Health and Food Safety Services, Animal Care Program

1220 N Street, Sacramento, California 95814

Phone: (916) 900-5000

Email: AnimalCare@cdfa.ca.gov

Did You Know... PJRFISI Has A Blog!



Reducing the Risk of Undeclared Food Allergens

August 3, 2023 | by PJRFISI | Leave a Comment

Undeclared food allergens are a major concern in the food and beverage industry, often leading to costly recalls and reputational damage for businesses. With the landscape of food regulations continuously [...]



FSSC Successfully Aligns with FDA's Preventive Controls for Human Food Rule

FSSC Successfully Aligns with FDA's Preventive Controls for Human Food Rule

July 26, 2023 | by PJRFISI | Leave a Comment

FSSC has recently achieved a significant milestone in the realm of food safety. After participating in the voluntary US Food and Drug Administration (FDA) Third-Party Food Safety Standards Alignment Pilot [...]



FSMA's Food Traceability Rule

FSMA's Food Traceability Rule

July 25, 2023 | by PJRFISI | Leave a Comment

Recalls are not limited to children's toys or contaminated food; they also occur in the cannabis and hemp industry due to harmful contaminants. To prepare for and handle a recall [...]

Upcoming FREE Webinars From PJRFISI

PJRFISI is hosting a series of free, educational webinars in the coming weeks and months. Check out what's coming up below! Go to our website www.pjrfisi.com now to register.

Wednesday, August 23, 2023

"Safe Food En Route Part 2: 10 Ways To Develop Food Safety Culture"

In the event you cannot attend a webinar at its scheduled time, we have the recordings available to download from our website at www.pjrfisi.com/webinars/past-webinars. We currently have the following webinars available for download:

- 7/20/2023 - CA Prop 12 Distributor Requirements with Dr. Liz Cox

Keep checking our website for newly added webinars. ◆



Perry Johnson Registrars Food Safety, Inc.

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The Perry Johnson Registrars Food Safety, Inc. Podcast

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